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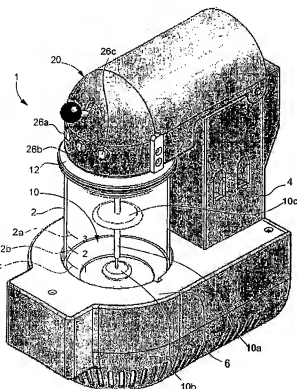
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(54) Title: METHOD OF PREPARING FOAM FROM A MILK-BASED ALIMENTARY LIQUID AND METHOD FOR IMPLEMENTING THE SAME



(57) Abstract: The invention concerns a method for preparing foam from a milk-based alimentary liquid, including the successive steps of: a) spacing a quantity of alimentary liquid in a container associated with stirring members; b) heating said quantity of alimentary liquid to bring it in proximity to a first desired temperature level while mechanically stirring it at a first stirring speed, lower than the foam creating speed, and c) stirring said quantity of liquid at a second stirring speed, sufficient to make said liquid foam.

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